

Dunkel mnie uratuje

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **27**
- SRM **25.8**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **49 liter(s)**

Steps

- Temp **48 C**, Time **15 min**
- Temp **67 C**, Time **40 min**
- Temp **74 C**, Time **20 min**

Mash step by step

- Heat up **35 liter(s)** of strike water to **53.6C**
- Add grains
- Keep mash **15 min** at **48C**
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **74C**
- Sparge using **37.2 liter(s)** of **76C** water or to achieve **58.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pszeniczny | 6 kg (42.8%) | 85 % | 4 |
| Grain | Briess - Pilsen Malt | 3 kg (21.4%) | 80.5 % | 2 |
| Grain | Strzegom Monachijski typ II | 2 kg (14.3%) | 79 % | 22 |
| Grain | Caramunich® typ I | 0.65 kg (4.6%) | 73 % | 80 |
| Grain | Biscuit Malt | 0.65 kg (4.6%) | 79 % | 45 |
| Grain | Special B Malt | 0.06 kg (0.4%) | 65.2 % | 315 |
| Grain | Czekoladowy | 0.65 kg (4.6%) | 60 % | 900 |
| Grain | Strzegom Karmel 300 | 1 kg (7.1%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magn | 20 g | 60 min | 11 % |
| Boil | Marynka | 40 g | 60 min | 8 % |
| Boil | Lublin (Lubelski) | 40 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|----------------|--------------|--------|---------|----------|
| Water Agent | Kwas mlekowy | 5 g | Mash | 1 min |
| Spice | Pieprz | 3 g | Primary | 8 day(s) |
| Do połowy piwa | | | | |